

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 2	Date 02/11/2020
Establishment Casey's General Store #3500		License/Permit # 20 077	No. of Repeat Risk Factor/Intervention Violations 0
Street Address 911 W. Mt Vernon Street		Permit Holder Casey's Retail Company	Risk Category II
City/State Metamora, IL		ZIP Code 61548	Purpose of Inspection Routine Inspection
Time In 1:05 PM		Time Out 3:00 PM	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable
 Mark "X" in appropriate box for COS and/or R
COS=corrected on-site during inspection **R**=repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status	COS	R	
Supervision			
1	In		Person in charge present, demonstrates knowledge, and performs duties
2	In		Certified Food Protection Manager (CFPM)
Employee Health			
3	In		Management, food employee and conditional employee; knowledge, responsibilities and reporting
4	In		Proper use of restriction and exclusion
5	In		Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices			
6	In		Proper eating, tasting, drinking, or tobacco use
7	In		No discharge from eyes, nose, and mouth
Preventing Contamination by Hands			
8	In		Hands clean and properly washed
9	In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	In		Adequate handwashing sinks properly supplied and accessible
Approved Source			
11	In		Food obtained from approved source
12	N/O		Food received at proper temperature
13	In		Food in good condition, safe, and unadulterated
14	N/A		Required records available: shellstock tags, parasite destruction

Compliance Status	COS	R	
Protection from Contamination			
15	In		Food separated and protected
16	Out		Food-contact surfaces; cleaned and sanitized
17	In		Proper disposition of returned, previously served, reconditioned and unsafe food
Time/Temperature Control for Safety			
18	In		Proper cooking time and temperatures
19	N/A		Proper reheating procedures for hot holding
20	N/A		Proper cooling time and temperature
21	In		Proper hot holding temperatures
22	In		Proper cold holding temperatures
23	In		Proper date marking and disposition
24	N/A		Time as a Public Health Control; procedures & records
Consumer Advisory			
25	N/A		Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations			
26	N/A		Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances			
27	N/A		Food additives: approved and properly used
28	Out		Toxic substances properly identified, stored, and used
Conformance with Approved Procedures			
29	N/A		Compliance with variance/specialized process/HACCP

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

Compliance Status	COS	R	
Safe Food and Water			
30			Pasteurized eggs used where required
31			Water and ice from approved source
32			Variance obtained for specialized processing methods
Food Temperature Control			
33			Proper cooling methods used; adequate equipment for temperature control
34			Plant food properly cooked for hot holding
35			Approved thawing methods used
36			Thermometers provided & accurate
Food Identification			
37	X		Food properly labeled; original container
Prevention of Food Contamination			
38			Insects, rodents, and animals not present
39			Contamination prevented during food preparation, storage and display
40			Personal cleanliness
41			Wiping cloths: properly used and stored
42			Washing fruits and vegetables

Compliance Status	COS	R	
Proper Use of Utensils			
43			In-use utensils: properly stored
44			Utensils, equipment & linens: properly stored, dried, & handled
45			Single-use/single-service articles: properly stored and used
46			Gloves used properly
Utensils, Equipment and Vending			
47			Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48			Warewashing facilities: installed, maintained, & used; test strips
49			Non-food contact surfaces clean
Physical Facilities			
50			Hot and cold water available; adequate pressure
51			Plumbing installed; proper backflow devices
52			Sewage and waste water properly disposed
53			Toilet facilities: properly constructed, supplied, & cleaned
54			Garbage & refuse properly disposed; facilities maintained
55			Physical facilities installed, maintained, and clean
56			Adequate ventilation and lighting; designated areas used
Employee Training			
57			All food employees have food handler training
58			Allergen training as required

Food Establishment Inspection Report

Establishment: Casey's General Store #3500

Establishment #: 20 077

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium PPM: 400 Heat: N/A

TEMPERATURE OBSERVATIONS							
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pizza/hot-holding unit	139	Sliced tomatoes/RIC deli prep	39	Shredded cheese/WIC	36	Eggs/WIC	35
Cheeseburger/hot-holding unit	140	Sliced cheese/RIC deli prep	38	Sausage crumbles/WIC	35	Crepe/crepe dispensing unit	38
Bacon cheese fries/hot-holding	135	Ham/RIC deli prep	39	Soft serve ice milk/soft serve unit	35	Grilled chicken salad/RIC	41
Chicken sandwich/hot-holding	140	Grilled chicken/RIC deli prep	39	Sub sandwich/RIC	41	Chicken salad croissant/RIC	40
Potato wedges/hot-holding unit	139	Roast beef/RIC deli prep	40	Chef salad/RIC open display	40		
Popcorn chicken/hot-holding unit	136	Turkey/RIC deli prep	40				
		Cut lettuce/RIC deli prep	40				
		Sausage crumbles/RIC pizza prep	38				
		Shredded cheese/RIC pizza prep	41				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
16	4-601.11 (Pf) Observed at customer drink prep area ice dispensing spout on left-side beverage dispensing unit soiled with accumulated debris and black substance. Wash, rinse, and sanitize food-contact surfaces routinely. Ice dispensing spout washed, rinsed, and sanitized by female food employee during inspection.
28	7-102.11 (Pf) Observed in kitchen below 3-compartment sink spray bottle of blue liquid without name identifying contents on container. Working containers of toxic materials must be clearly and individually identified with the common name of the material. Spray bottle probably contained window cleaner, according to female food employee, and was removed from use and discarded by female person-in-charge during inspection.
37	3-602.11 (C) Observed by cashier prepackaged in advance of retail sale one (1) plastic container of a big cinnamon roll without name & address of packager and ingredient list on container. All prepackaged in advance of retail sale food items must be properly labeled with all required information: 1) common name of food, 2) ingredients, 3) net quantities, 4) name and address of packager, and 5) food allergens. Big cinnamon roll properly labeled by female person-in-charge during inspection.

CFPM Verification (name, expiration date, ID#): Andrea Lehman

Andrea Lehman 17316422 - ServSafe Exp. 1/2024	Sawyer Johnson 15376609 - ServSafe Exp. 7/2022	Amanda Cooksey 17582374 - ServSafe Exp. 3/2024	Annita Milloy 15591757 - ServSafe Exp. 9/2022
---	--	--	---

HACCP Topic: TCS food temperature requirements, bare hand contact with ready-to-eat food, allergy signage

 Person in Charge (Signature)

Feb 11, 2020

 Date

Inspector (Signature) Paul Wilkins

Follow-up: Yes No (Check one) Follow-up Date: _____

